



KOMÉ COLLECTIVE™

LUXURY SAKE OFFERINGS



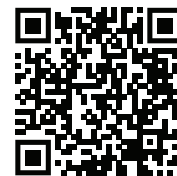
DAISHINSYU EQUILIBRIUM

JUNMAI DAIGINJO | NAGANO PREFECTURE

A luxurious sake from a well-honored brewery in Nagano, Japan, whose first Toji has been called the "father" of sake brewing. This incredibly balanced sake highlights the craftsmanship and skills of its renowned brewers. Equilibrium uses 100% organically grown kinmon nishiki.

TASTING NOTES: This sake has a heady, intoxicating aroma of crushed rose and pineapple that gives way to a remarkably dry, mineral finish; a standout amongst other opulent Junmai Daiginjo that finish sweet and honeyed.

RICE: Kinmon Nishiki | **SEIMAIBUAI:** 38%



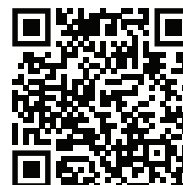
GINGA SHIZUKU DIVINE DROPLETS

JUNMAI DAIGINJO | YAMAGATA PREFECTURE

A shizuku junmai daiginjo that celebrates nature's local gift of Dewasansan rice & water. Ginga Shizuku translates into 'drops of the Milky Way' - this heady sake will indeed transport you with its concentrated perfume and plush, tongue tingling spice on the finish.

TASTING NOTES: Refreshing & pure with notes of pineapple, white peach, green apple, lily and hints of white pepper.

RICE: Dewasansan | **SEIMAIBUAI:** 50%



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KANBARA ANCIENT TREASURE

YAMAHAI JUNMAI GENSHU KOSHU | NIIGATA PREFECTURE

The intense complexity of this sake is achieved through an abundance of koji, yamahai, no dilution, and over 10 years of careful aging. The umami is extremely pronounced on the nose with tasting notes of olive oil, sea salt and toasted sesame.

TASTING NOTES: The umami is extremely pronounced on the nose with tasting notes of olive oil, sea salt and toasted sesame.

RICE: Yamada Nishiki & Koshi Tanrei | **SEIMAIBUAI:** 70%



KOJIMAYA UNTITLED

CEDAR BARREL AGED SAKE | YAMAGATA PREFECTURE

Truly the first of its kind, this product challenges preconceived notions of what defines quality when it comes to sake. Kojima Sohonten utilizes their 24 generations of sake making to reintroduce an ancient way of production, sashikomi. This "four-step" brewing method (along with the addition of kijoshu and finishing in cedar), results in a sake that has remarkable intensity and concentration for being only 13% alcohol.

TASTING NOTES: Notes of maple, black cherry, marmalade, custard and baking spice. Daiginjo that finish sweet and honeyed.



KONTEKI PEARLS OF SIMPLICITY

JUNMAI DAIGINJO | KYOTO PREFECTURE

More subtle and nuanced than most highly aromatic Junmai Daiginjos. It is based on the ideals of Zen Buddhism and "wabi-sabi," the belief that beauty within the arts should be as understated and pure as a simple strand of pearls. One of two Konteki sakes brewed in exactly the same way with the same ingredients, except this one is a Junmai Daiginjo and Tears of Dawn has added distilled alcohol to open up aromatics.

TASTING NOTES: Aromas of white flower and Asian pear with rich minerality and rice texture.

SEIMAIBUAI: 50%





KONTEKI TEARS OF DAWN

DAIGINJO | KYOTO PREFECTURE

Brewed in the same way with the same ingredients as Pearls of Simplicity but with a touch of distilled alcohol to open up aromatics and lighten the overall impact. Konteki means "dew drops of the earth" while Higashiyama (the brewery name) translates to "eastern hill."

TASTING NOTES: Lush notes of tropical banana, anise seed, and truffle. These same flavors come rushing through the full-bodied palate followed by a velvety and dangerously smooth finish.

SEIMAIBUAI: 50%



TAKATENJIN SOUL OF THE SENSEI

JUNMAI DAIGINJO | SHIZUOKA PREFECTURE

This sake commemorates the life of the previous Toji who was a Brew Master Sensei and one of the "Four Guardians of Heaven" from the prestigious Noto Toji Guild. A rare combination of concentrated fruit aromatics and dry mouthfeel in a Junmai Daiginjo.

TASTING NOTES: Aromas of honeydew melon, green apple and muscat grape.

RICE: Yamada Nishiki | **SEIMAIBUAI:** 50%



TENTAKA SILENT STREAM

JUNMAI DAIGINJO | TOCHIGI PREFECTURE

Out of the 24 grades of Yamada Nishiki rice, this sake is made from the very highest grade "A" Yamadanishiki grown in a specially designated plot of land in Hyogo prefecture, polished down to an exceedingly labor-intensive and costly 35%. The ultimate luxury, but with acid structure and restraint that is rarely found in such opulent, heady styles of sake.

TASTING NOTES: Soft lime, mint, and lychee dominate the nose. Medium-bodied with flavors of honeydew, pear and fresh cut hay amplified by vibrant acidity. The laser-focused finish has an enjoyable dusty character with clean anise-like flavors.

RICE: Yamada Nishiki | **SEIMAIBUAI:** 35%





TOKO ULTRALUXE

JUNMAI DAIGINJO | YAMAGATA PREFECTURE

Flawless yet incredibly persistent. The purity of the region shines in this sake with the crispness of its pristine water, the incomparable quality of Toku-A (grand cru) Yamada Nishiki rice and the opulent textures derived from shizuku free-run finishing.

TASTING NOTES: Notes of lychee, wild strawberry and grapefruit. A seamless finish with concentrated white pepper.

RICE: Yamada Nishiki | **SEIMAIBUAI:** 35%

